

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		July 12, 2001	Friboi SIF 2979		Araputanga
				COUNTRY	Brazil
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations 55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules 61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment 62 O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records 63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam 66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling 67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling 68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures 69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant 70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection 71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification 72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification 73 A
Over-product equipment	18 U	3. RESIDUE CONTROL			Export certificates 74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard 75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision 76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items 77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 O
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 U	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE July 12, 2001	ESTABLISHMENT NO. AND NAME Friboi SIF 2979	CITY Araputanga
	COUNTRY Brazil		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

51--Rail dirt found on carcasses before and after pre-boning trim.

28--In the carcass wash area, water overspray was falling from the rail onto exposed carcasses.

19--In the slaughter area, the moving visera table was coming up for use with residues from previous uses.

SSOP--No preventative action being recorded

HACCP--Some critical limits are not measurable.

HACCP--Pre-shipment review is not being preformed.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		July 13, 2001	Bertin Ltda SIF 4507		Mozarlandia
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
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Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 U	Imports
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COMMENTS:

This is a new U.S. Certification by the Brazilian Inspection (DIPOA). It was certified on May 15, 2001, see enclosed certification from DIPOA.

51--Rail dust was found on product inside vacuum packages resulting from inadequate pre-boning trim.

19--In the slaughter department, the moving viscera table was coming up for use with residues from previous uses.

40--Almost all animals were being hit with the stun gun two or more times.

28--The buccal cavity was opened before the mouth cavity was washed resulting in possible contamination of exposed product with ingesta.

17--Condensate was falling onto exposed carcasses in the carcass cooler.

27--The employee who was cutting across the anus, continued the cut into other tissues without sanitizing the knife.

HACCP--Some critical limits are not attainable as stated.

HACCP--Pre-shipment is not being performed.

HACCP--Not all of the corrective actions are written in the program.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

July 16,
2001

ESTABLISHMENT NO. AND NAME

Sadia, S A SIF 785

CITY

Paranagua

COUNTRY

Brazil

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Ari Crispim Dos Anjos

EVALUATION

☒ Acceptable ☐ Acceptable/
Re-review ☐ Unacceptable

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Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
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Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 O
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE July 16, 2001	ESTABLISHMENT NO. AND NAME Sadia, S A SIF 785	CITY Paranagua COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

This is a cold storage plant and does no further processing to the product. It only handles pre-packaged product. No HACCP program is required for this type of operation.

SSOP--No preventative action is recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		July 17, 2001	Bertin, Ltda SIF 3181		Navirai
				COUNTRY	
				Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re review <input type="checkbox"/> Unacceptable	
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE July 17, 2001	ESTABLISHMENT NO. AND NAME Bertin, Ltda SIF 3181	CITY Navirai COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

18--Condensate from cooling units blown onto exposed carcasses in the carcass cooler.

19--Trays for exposed product in the offal area were cracked and with residues from previous days uses.

29--In the slaughter department, the carcass splitting saw sanitizer would not accomodate the complete saw.

SSOP--No preventative action is recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		July 18, 2001	BF Productos Alimenticios, Ltda SIF 458		Presidente Epitacio
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring A
Sanitizers	05 A	Effective maintenance program		33 M	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 O	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling O
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Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE July 18, 2001	ESTABLISHMENT NO. AND NAME BF Productos Alimenticios, Ltda SIF 458		CITY Presidente Epitacio
				COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

Three shipments of fully cooked frozen product were returned from the USA due to Salmonells contamination. An internal BF Company investigation revealed that hydraulic oil in a exposed cooked product compressing ram was contaminated with Salmonella bacteria. It was assumed that leaking oil contaminated the product. The oil has been changed to USDA approved edible oil and daily bacterial testing of product and oil will be done to affirm that the problem has been solved before resuming shipments to the USA. Inspection Officials of Brazil Inspection (DIPOA) will monitor this situation and keep FSIS informed.

33--Residues of previous days operations were under an exposed product belt.

SSOP--No preventative action recorded.

HACCP--Some critical limits are not measurable.

HACCP--No preventative action recorded.

HACCP--Pre-shipment reviews are not recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		July 19, 2001	Bertin, Ltda SIF 504		Ituiutaba
				COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling O
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				COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17, 51--Condensate was falling from overhead structures that were not cleaned and sanitized daily onto exposed carcasses in two coolers. In cooler number 10 carcasses were being removed and sent to the boning without trimming the surfaces contaminated with falling condensate.

SSOP--No preventative action recorded.

HACCP--No preventative action recorded.

HACCP--Pre-shipment reviews not recorded.

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				COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 M	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	July 23, 2001	Bertin, Ltda	SIF 1662	Campo Grande
				COUNTRY
				Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION	
		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		

COMMENTS:

19--In the slaughter department, the moving viscera table was coming up for use with residues from previous use.

20--A floor drain beneath the viscera table was plugged resulting in a large flooded area near exposed product equipment.

29--The carcass split saw sanitizing equipment would not accomodate all of the product contact surfaces of the saw.

18--Water overspray from the carcass wash was dropping from the rail onto exposed carcasses.

29--There was an area of common touch for carcasses right after the hide puller. This is before final inspection.

27--The employee that was cutting across the anus was continuing the cut into other tissues without sanitizing the knife.

SSOP--No preventative was recorded.

HACCP--No preventative action was recorded.

HACCP--Pre-shipment review is not recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		July 24, 2001	Friboi, Ltda SIF 385		Andradina
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		COUNTRY Brazil	
			EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 U	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 M	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE July 24, 2001	ESTABLISHMENT NO. AND NAME Friboi, Ltda SIF 385	CITY Andradina
	COUNTRY Brazil		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

19--In the slaughter department, the moving visera table was coming up for use with residues from the previous use.

20--An absorbant material that holds moisture was on the underside of all exposed product scales.

HACCP--No preventative action recorded.

HACCP--Pre-shipment reviews not recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		July 26, 2001	Jack Link's do Brazil SIF 3673		Itupeva
				COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 U	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 M	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 O
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 O
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	July 26, 2001	Jack Link's do Brazil	SIF 3673	Itupeva
				COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ari Crispim Dos Anjos		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

19--Residues were on the final product table ready for use.

30--Condensate from an overhead cooling unit was splashing onto exposed product.

08--Poison rodent baits are located inside the establishment in production related locations.

HACCP--The program specifies that temperature is recorded by a thermograph. The instrument was not reliable and the temperature was taken by a hand held thermometer contrary to the program and recorded on the thermograph.

SSOP--Production start was delayed because of sanitation problems discovered during pre-operational sanitation inspection but no records of the problems or corrective action were recorded.

SSOP--The procedure was not dated and signed by the person with overall on site authority.

HACCP--The critical control limits are not clearly stated.